DO32852

FORNO ELETTRICO
ELECTRIC OVEN
FOUR ÉLECTRIQUE
ELEKTROBACKOFEN
ELEKTRISCHE OVEN
HORNO ELÉCTRICO
FORNO ELÉCTRICO
ΗΛΕΚΤΡΙΚΟΣ ΦΟΥΡΝΟΣ
ЭЛЕКТРИЧЕСКАЯ ПЕЧЬ
VILLANYSÜTŐ
ELEKTRICKÁ TROUBA
PIEKARNIK ELEKTRYCZNY
ELEKTRICKÁ RÚRA
ELEKTRISK OVN
ELEKTRISK UGN
ELEKTRISK OVN
SÄHKÖUUNI
ELEKTRIČNA PEĆNICA
ELEKTRIČNA PEČICA
ЕЛЕКТРИЧЕСКА ФУРНА
CUPTOR ELECTRIC
ELEKTRİKLİ FIRIN
فرن كهربائي
فربرقی

DēLonghi

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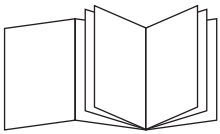
FI siv. 100	**HR** str. 106	**SL** str. 112	**BG** pag. 118
RO стр. 124	**TR** say. 130	**IR** 8	**AR** 2



ELECTRICAL CONNECTION (UK ONLY)

A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.
WARNING: Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.
With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

B) If your appliance is not fitted with a plug, please follow the instructions provided below:

WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

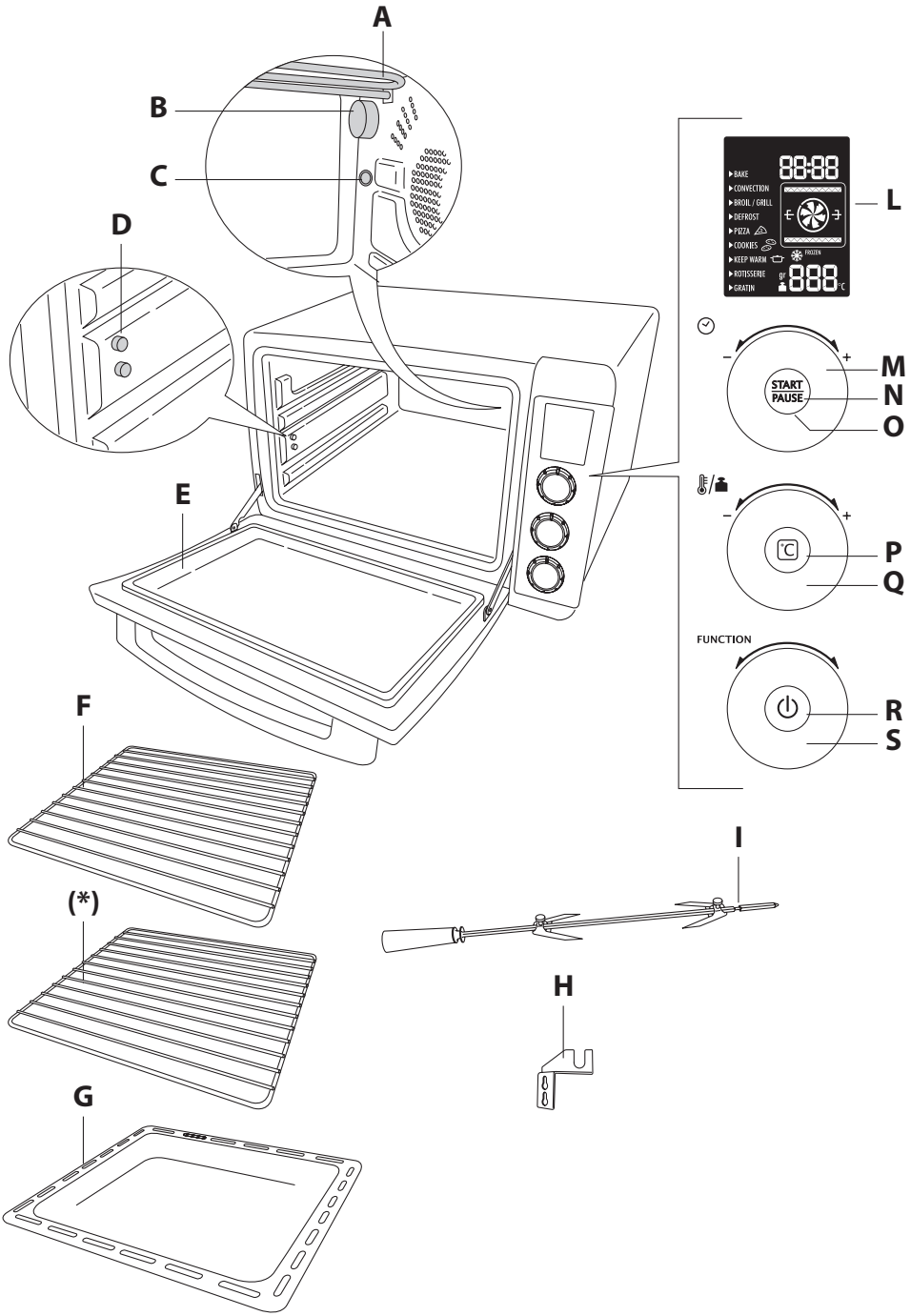
Green and yellow:	Earth
Blue:	Neutral
Brown:	Live

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol ⏚ or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.


A
B
C
D
E
F
(*)
G
H
I
L
M
N
O
P
Q
R
S
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
FROZEN
START
PAUSE
FUNCTION

AVERTISSEMENTS CONCERNANT LA SÉCURITÉ

Lire soigneusement ce mode d'emploi avant d'utiliser l'appareil. Conserver cette notice.

N.B :

Ce symbole indique des conseils et des informations importantes pour l'utilisateur.

- Avant la première utilisation, retirez tous les papiers, cartons de protection, livrets, sacs en plastique etc. qui se trouvent dans le four.
- L'appareil doit être placé à 20 cm au moins de la prise électrique sur laquelle il est branché.
- Avant la première utilisation, faites fonctionner le four à vide, thermostat au maximum, pendant au moins 15 minutes pour éliminer l'odeur de neuf et éventuellement la fumée due aux graisses de protection appliquées sur les résistances avant le transport.
  Aérez la pièce.
- Lavez soigneusement tous les accessoires avant l'utilisation.
- Le four est doté d'un système de rétablissement du minuteur en cas de coupure du courant jusqu'à 5s.

Attention!

Le non-respect des consignes pourrait provoquer des lésions ou des dommages à l'appareil.

- Ce four est destiné à la cuisson des aliments.
  Il ne doit jamais être utilisé pour un autre usage et il ne doit en aucun cas être modifié ni transformé.
- Après avoir déballé l'appareil, vérifiez que la porte n'est pas endommagée et qu'elle fonctionne correctement.
  La porte du four est fragile puisqu'elle est en verre.
  Si elle est visiblement ébréchée, griffée ou rayée, il faut la faire remplacer.
  Pendant l'utilisation, les opérations de nettoyage et les déplacements de l'appareil, évitez de claquer la porte et de la heurter violemment
  Évitez de verser des liquides froids sur le verre chaud de l'appareil.
- Posez l'appareil sur un plan horizontal à une hauteur de 85 cm au moins, hors de la portée des enfants.
- L'appareil peut être utilisé par des enfants âgés de plus de 8 ans et par des personnes ayant des capacités physiques, sensorielles ou mentales réduites ou ne disposant pas de l'expérience ou des connaissances nécessaires, à condition de les surveiller ou qu'elles aient reçues les instructions concernant l'utilisation sûre de l'appareil et qu'elles aient compris les dangers inhérents à celui-ci.
  Surveillez les enfants afin qu'ils ne jouent pas avec l'appareil.
  Le nettoyage et l'entretien à la charge de l'utilisateur ne peuvent pas être effectués par des enfants, sauf s'ils ont plus de 8 ans et qu'ils sont constamment surveillés.
- Ne laissez pas l'appareil et son cordon à la portée des enfants de moins de 8 ans.
- Ne déplacez pas l'appareil pendant qu'il est en marche.
- N'utilisez pas l'appareil si :
- Le cordon d'alimentation est défectueux
- L'appareil est tombé ou s'il présente des dégâts visibles ou des anomalies de fonctionnement.
  Le cas échéant, afin d'éviter tout risque, faites-le vérifier par le Centre de Service Après-vente le plus proche.
- N'installez jamais l'appareil à proximité de sources de chaleur.
- N'utilisez pas l'appareil comme source de chaleur.
- Ne mettez jamais de papier, carton ou plastique dans le four et ne posez jamais rien dessus (ustensiles, grilles ou autres objets).
- N'introduisez rien dans les bouches de ventilation. Assurez-vous qu'elles ne sont pas obstruées.
- Ce four n'a pas été conçu pour être encastré.
- Une fois la porte ouverte, n'y appuyez jamais des objets lourds, des casseroles ou récipients brûlants.
  Ne tirez pas la poignée vers le bas.
- La responsabilité du fabricant ne sera pas engagée en cas d'usage professionnel, non approprié ou non conforme au mode d'emploi, et la garantie sera annulée.
- Cet appareil est destiné à un usage exclusivement domestique.
  Il ne doit pas être utilisé dans les: les cuisines réservées au personnel des maga-

sins, bureaux et autres environnement professionnels, dans les gîtes ruraux, hôtels, motels et autres structures d'accueil, les meublés ou chambres d'hôtes.

- Débranchez toujours l'appareil avant de le nettoyer et lorsque vous ne l'utilisez pas.
- L'appareil ne doit pas fonctionner au moyen d'une minuterie externe ou d'un système séparé de télécommande.
- L'appareil doit être positionné et fonctionner le dos contre le mur.
- N'utilisez pas de parties métalliques anguleuses ou tranchantes pour nettoyer la lèchefrite.
- Éteignez toujours l'appareil en plaçant la minuterie sur « 0 » et débranchez la fiche de la prise après utilisation et avant tout nettoyage.

Danger Brûlures!

Le non-respect des consignes pourrait provoquer des brûlures.

- Quand l'appareil est en marche, la température de la porte et la carrosserie peut être très élevée.
  Ne touchez que les boutons, les poignées et les touches.
  Ne touchez jamais les parties métalliques ni la vitre.
  Utilisez des gants isolants si nécessaire.
- Cet appareil électrique fonctionne à des températures élevées qui peuvent provoquer des brûlures.
- Ne laissez jamais de produits inflammables à proximité du four ni sous le plan de travail sur lequel il est posé.
- Ne faites jamais marcher l'appareil sous un meuble suspendu ou une étagère, ni à proximité de matières inflammables (rideaux, stores, etc.)
- **Si les aliments ou d'autres pièces du four prennent feu, n'essayez surtout pas d'éteindre les flammes avec de l'eau.**
  Laissez la porte fermée, débranchez l'appareil et étouffez les flammes avec un chiffon humide.

Danger!

Le non-respect des avertissements pourrait entraîner une décharge électrique et des blessures graves, voire mortelles.

- **Avant de brancher l'appareil, vérifiez si :**
- **La tension de réseau correspond à celle indiquée sur la plaque signalétique.**
- **La prise de courant peut supporter au moins 16A et qu'elle est munie d'une mise à la terre.**
  Le fabricant décline toute responsabilité si l'installation n'est pas conforme aux normes de sécurité.
- Ne laissez pas pendre le câble d'alimentation et veillez à ce qu'il ne soit pas en contact avec les surfaces chaudes du four.
  Ne jamais tirer sur le cordon pour débrancher l'appareil.
- Si vous devez utiliser une rallonge, assurez-vous qu'elle est en bon état, que sa fiche est munie de mise à la terre et que la section du conducteur est au moins égale à celle du cordon d'alimentation fourni avec l'appareil.
- Afin d'éviter tout risque de décharge électrique, ne plongez jamais dans l'eau le câble d'alimentation et la fiche de l'appareil dans son ensemble.
- Afin d'éviter tout risque, si le câble d'alimentation est détérioré, faites-le remplacer exclusivement par le constructeur, dans un centre de service ou par une personne qualifiée.
- Pour votre protection, ne tentez pas de démonter vous-même l'appareil.
  Contactez toujours le centre de service.

CE L'appareil est conforme aux directives CE suivantes :

- Directive basse tension 2006/95/CE et ses modifications ultérieures;
- Directive CEM 2004/108/CE et ses amendements
- Les matières et les objets destinés au contact avec des produits alimentaires sont conformes au règlement européen (CE) N°1935/2004.

Élimination

Conformément à la directive européenne 2002/96/CE, l'appareil ne doit pas être éliminé avec les déchets ménagers, mais rapporté à un centre de collecte et de recyclage agréé.

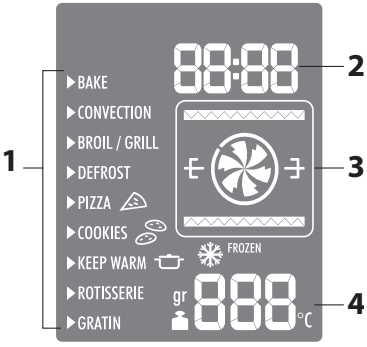
Description appareil

A Résistance supérieure
B Éclairage interne
C Logement pour tournebroche
D Crochets de support de la broche
E Porte en verre
F Grille – (*) seulement sur certains modèles)
G Lèchefrite
H Support de la broche
I Broche
L Écran
M Bouton du minuteur
N Touche marche/pause
O Voyant rouge MARCHE
P Touche température interne
Q Bouton température/poids
R Touche ON/stand-by
S Sélecteur de fonctions

Caractéristiques techniques

Tension: 220-240 V ~ 50/60Hz
Puissance absorbée: 2200 W
Dimensions LxHxP: 530 x 340 x 450
Poids: 16.2 kg

Écran

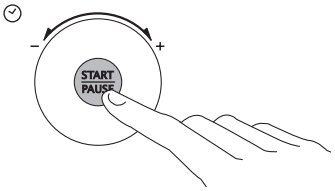


1 Indicateur fonction sélectionnée
2 Indicateur minuteur
3 Icône fonction
4 Indicateur température/poids

Réglage de l'horloge

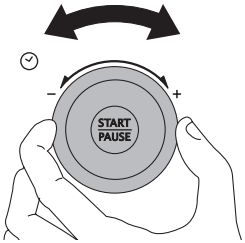
Quand l'appareil est branché la première fois sur la prise de courant ou après une coupure, il émet un signal sonore et l'écran affiche quatre tirets ("-- : --").
Pour régler l'horloge procédez de la façon suivante :

appuyez sur la touche marche/pause (N) pendant au moins 3 secondes.



L'heure commencera à clignoter.

Réglez l'heure avec le bouton du minuteur (M).



Appuyez sur la touche marche/pause (N). Les minutes commenceront à clignoter.

Réglez les minutes le bouton du minuteur (M).

Appuyez sur la touche marche/pause (N).
L'heure réglée est affichée.

Si vous souhaitez modifier l'heure par la suite, répétez la procédure décrite ci-dessus.

Fonctions du four

Lorsqu'il se trouve en stand-by, l'écran affiche l'heure ou --:--.

- Appuyez sur la touche MARCHE/stand-by (R).
  Le four s'allume.
  Dans cet état, vous pouvez sélectionner la fonction désirée.
  La fonction sélectionnée automatiquement est Cuisson traditionnelle.
  Les valeurs pouvant être modifiées clignotent.
- Tournez le **bouton du sélecteur de fonctions (S)** pour sélectionner la fonction désirée.
- Tournez le **bouton température/poids (Q)** pour régler la température, si nécessaire (pour certains programmes, cette opération n'est pas nécessaire).
  Pour la fonction Pizza, réglez le poids.
  Pour la fonction biscuits, sélectionnez le nombre de plaques.
- Tournez le **bouton minuteur (M)** pour régler le minuteur, si nécessaire.
  Les fonctions pizza et biscuits ont le temps prédéfini.

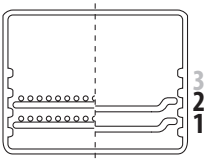
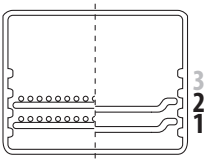
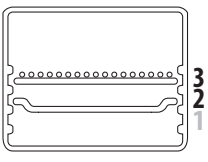
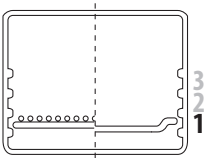
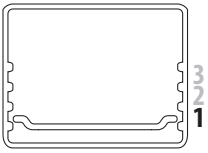
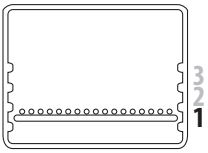
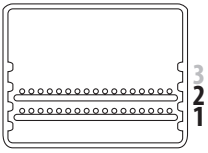
- Dans la fonction pizza le temps varie selon le poids sélectionné.
- Dans la fonction biscuits le temps de cuisson peut être modifié.

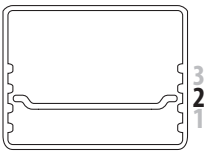
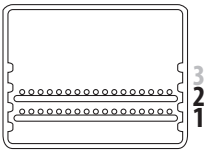
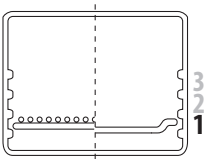
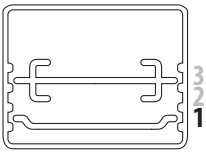
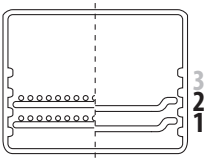
- Appuyez sur la **touche marche/pause (N)** pour commencer la cuisson.
  Le voyant rouge MARCHE (O) s'allume.
  Lorsque le temps réglé est écoulé, l'écran affiche « END » et un signal sonore (3 beep) est émis.
  Appuyez sur la touche MARCHE/stand-by (R) pour réinitialiser le four.
  Il est possible de mettre en pause le processus de cuisson en poussant sur le bouton marche/pause (N).
  Le voyant rouge qui se trouve autout tour la touche marche/pause (N) commencera à clignoter.
  Vous pouvez appuyer à nouveau sur la touche marche/pause (N) dans un délai de 5 minutes pour reprendre le programme de cuisson, sinon le four s'éteint.
  Il est possible à chaque moment de interrompre la fonction de cuisson en pressant sur le bouton ON/Stand-by.
  Le four se met en stand-by.
  Dans les fonctions de cuisson traditionnelle et à convection, lorsque la première température réglée est atteinte le four émet un seul signal sonore.
  Durant ces fonctions, il est possible d'afficher la température interne en appuyant sur la touche (P) prévue à cet effet.
  La température est visualisée pour 5 secondes.

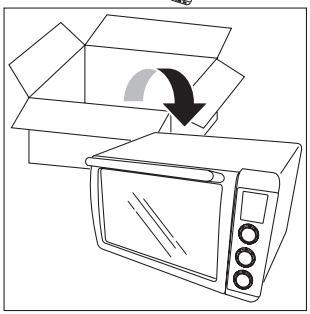
Messages de l'écran

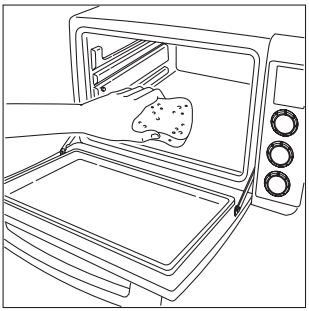
Le four doit être placé à l'intérieur, dans un lieu exempt de courants d'air et loin des sources de chaleur et de la lumière directe du soleil.
L'écran indique les éventuels problèmes du four.
Si l'inscription «ERR» clignote sur l'écran, l'appareil n'est pas parvenu à régler la température.
Notez le code d'erreur affiché et portez l'appareil dans un centre de service De'Longhi.

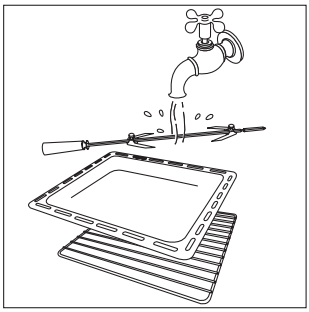
Tableau récapitulatif

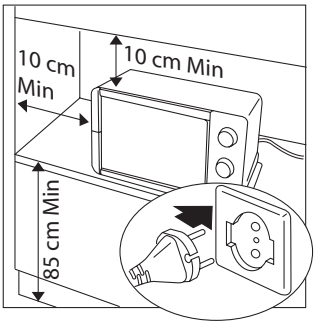
Programme		Température	Position grille	Notes/Conseils
BAKE (CUISSON TRADITIONNEL)		80°C - 220°C		Idéale pour la cuisson de légumes farcis, poisson, gâteaux. Grille/lèchefrite en position 1 ou 2.
CONVECTION		80°C - 220°C		Idéal pour la cuisson des lasagnes, de la viande, des pizzas, des tartes salées et sucrées, du pain et de tous les aliments pour lesquels vous souhaitez une surface dorée et croquante. Grille/ lèchefrite en position 1 ou 2.
BROIL/GRILL		-		Idéal pour griller le pain et faire dorer les aliments. Grille en position 3. Lèchefrite en position 2.
DEFROST (DÉCONGÉLATION)		-		Placez les aliments directement sur la grille ou la lèchefrite.
PIZZA	Fraîche	-		Idéale pour la cuisson d'une pizza fraîche traditionnelle sur la lèchefrite. La mozzarella doit être ajoutée uniquement avant la fin de la cuisson, lorsque le four émet un signal sonore.
	1 Surgelée	-		Placez la pizza directement sur la grille.
	2 Surgelées	-		Utilisez le poids total des 2 pizzas Grille en position 1 et 2. Vous devrez les intervertir à mi-cuisson.

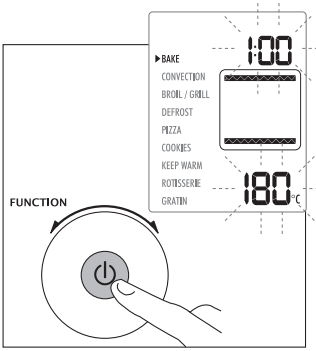
COOKIES (BISCUITS)	1P	-		Utilisez la lèchefrite beurrée ou recouverte de papier sulfurisé.
	2P	-		Grille en position 1 et 2. Revêtez les grilles de papier aluminium. Les biscuits doivent être retournés et les grilles doivent être inversées lorsque le four émet un signal sonore.
KEEP WARM (MAINTIEN AU CHAUD)		-		Placez les aliments directement sur la grille ou la lèchefrite en position 1.
ROTISSERIE (TOURNEBROCHE)		-		Mettez de l'eau sur la lèchefrite pour éviter les projections de graisse.
GRATIN		80°C - 220°C		Grille/lèchefrite en position 1 ou 2. Selon la hauteur des aliments, utilisez la position 1 ou 2.

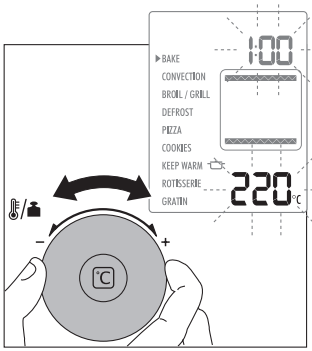


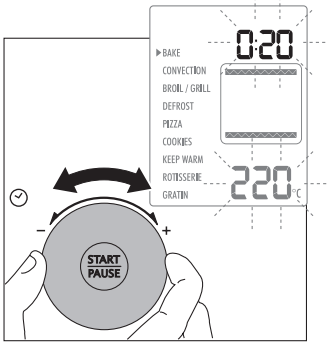


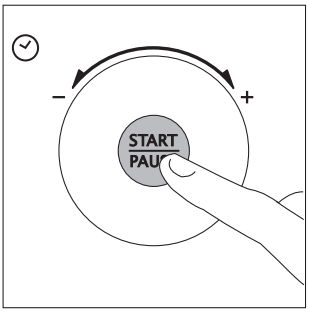


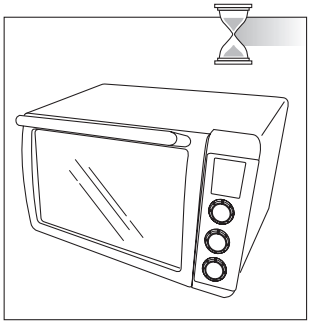

10 cm Min
10 cm Min
85 cm Min

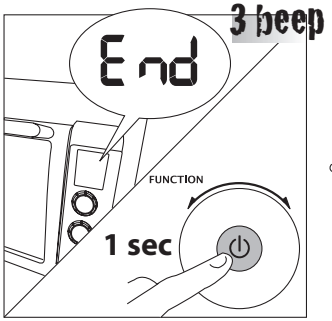

BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
1:00
180
°C
FUNCTION

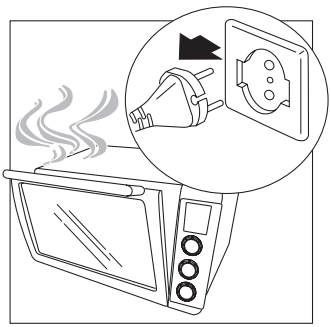

BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
1:00
220
°C

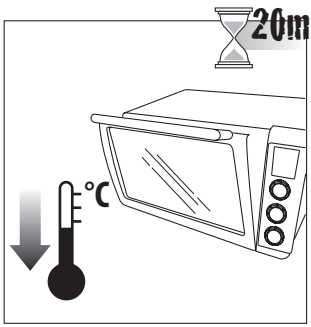

BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
0:20
220
°C
START
PAUSE


START
PAU

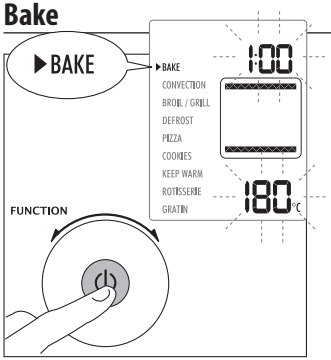


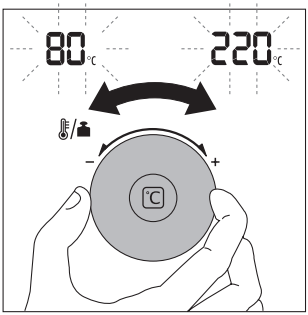

3 beep
End
FUNCTION
1 sec

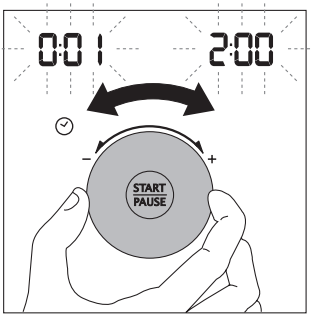


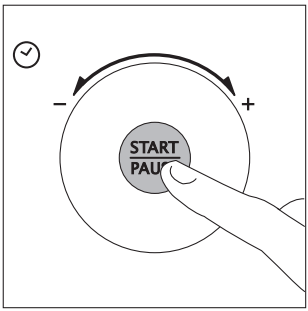

20mi
°C

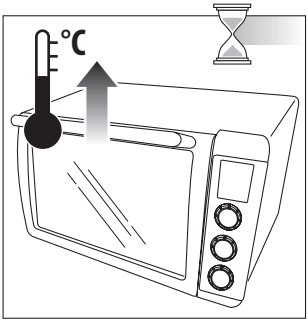
Bake

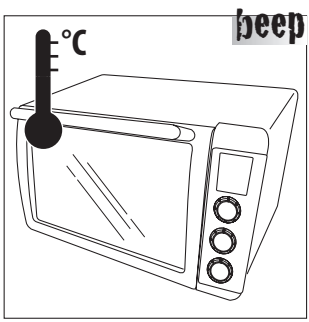

▶BAKE
▶BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
1:00
180 °C
FUNCTION

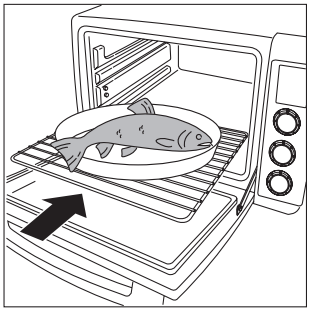

80 °C
220 °C
°C

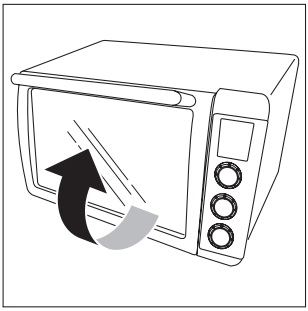

0:01
2:00
START
PAUSE

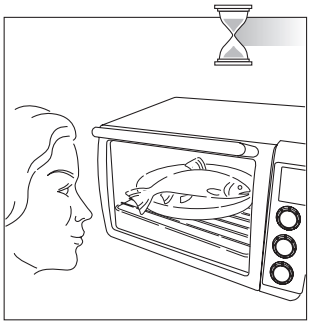

START
PAU

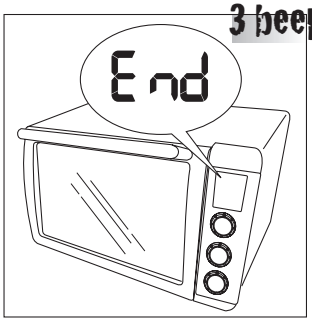

°C

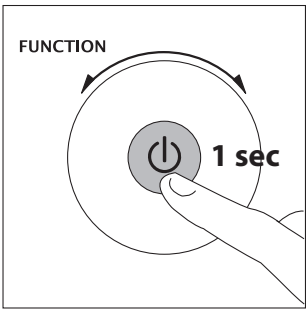

°C
beep

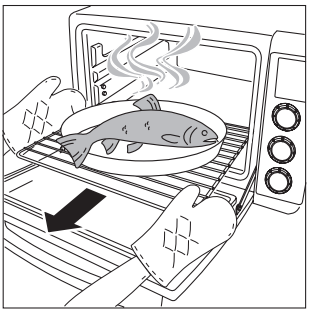




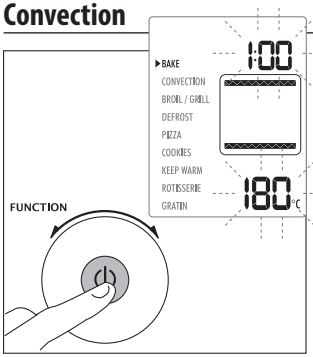


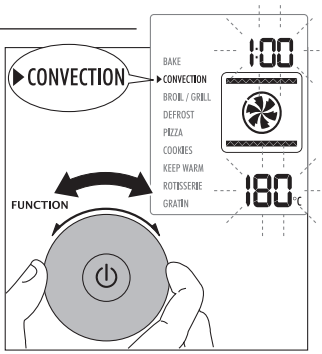

3 beep
End

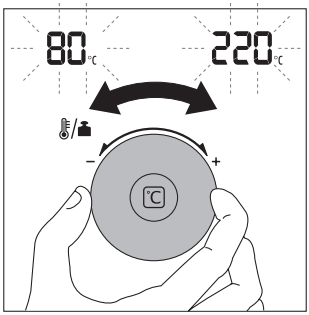

FUNCTION
1 sec

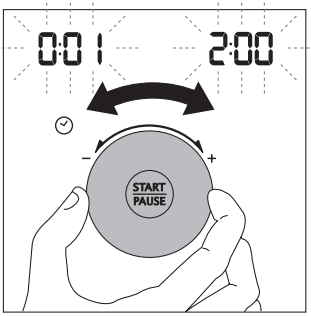


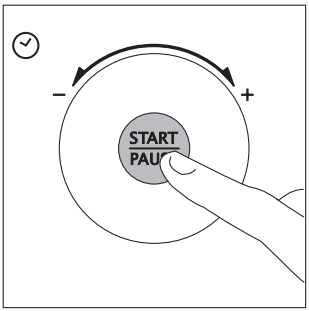
Convection

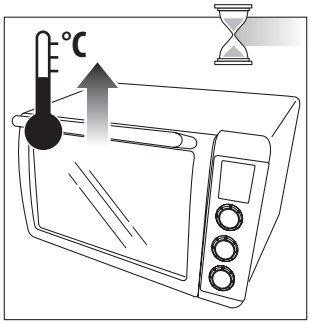

1:00
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
180 °C
FUNCTION

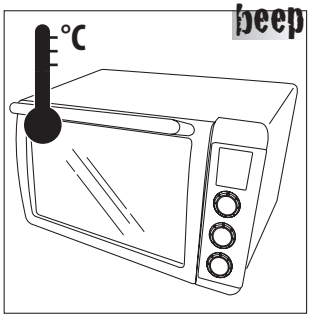

CONVECTION
1:00
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
180 °C
FUNCTION

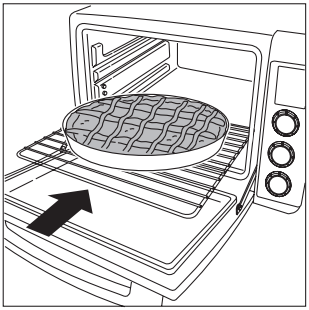

80 °C
220 °C

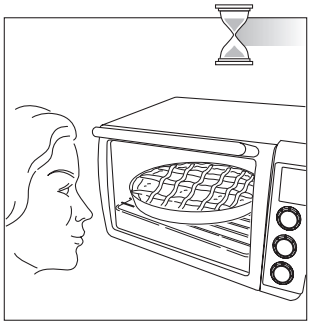

0:01
2:00
START
PAUSE

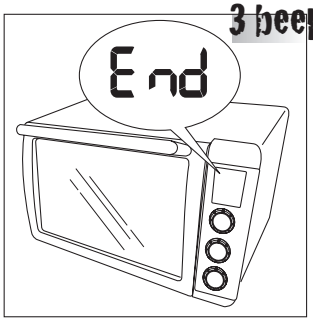

START
PAU

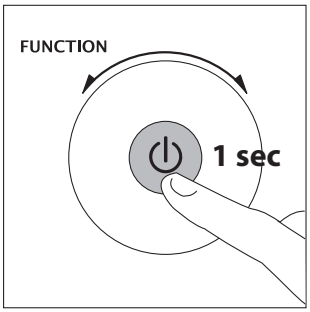

°C

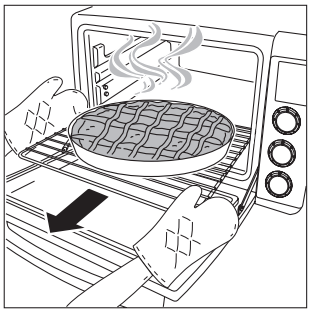

beep
°C



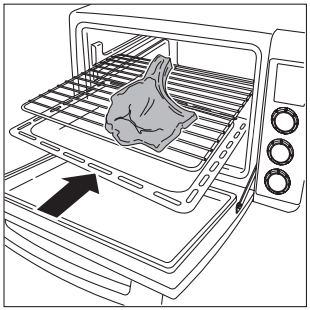


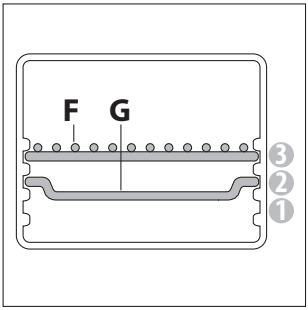

3 beep
End

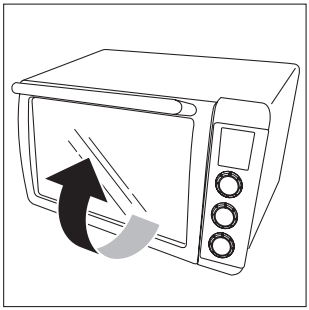

FUNCTION
1 sec

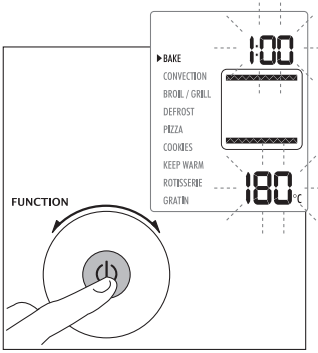


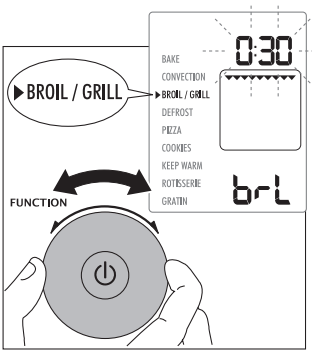
Broil/grill

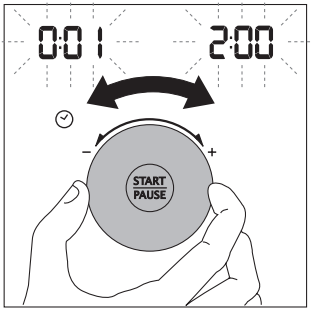


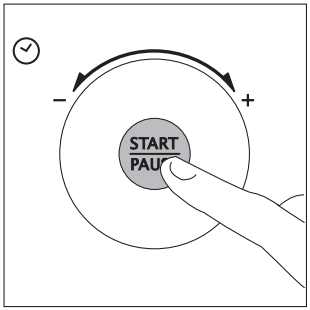

F
G
3
2
1

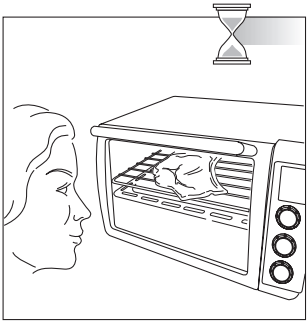


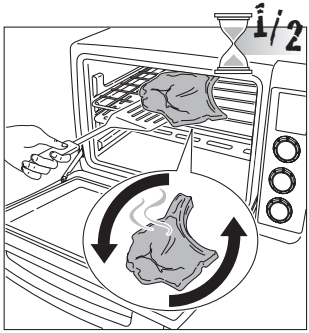

BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
1:00
180
°C
FUNCTION

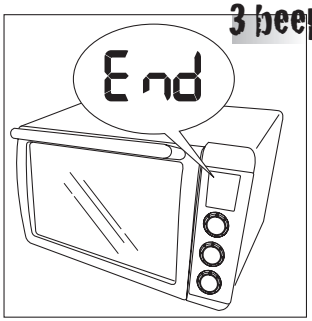

BROIL / GRILL
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
0:30
brL
FUNCTION

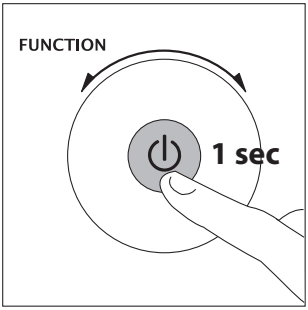

0:01
2:00
START
PAUSE

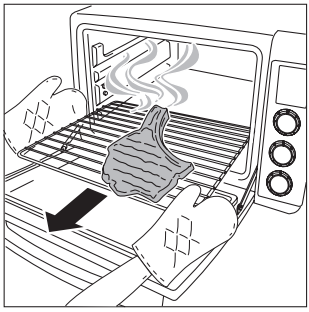

START
PAU



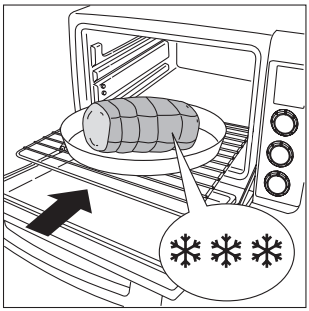

1/2

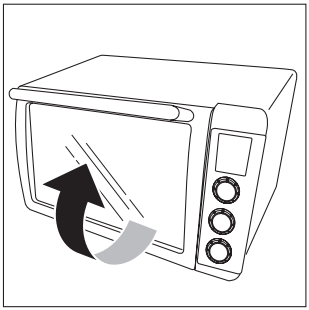

3 beep
End

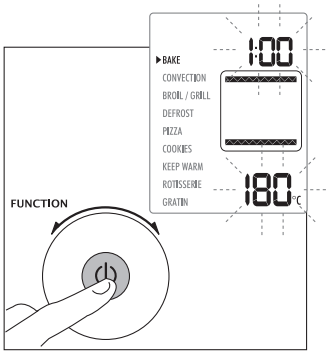

FUNCTION
1 sec

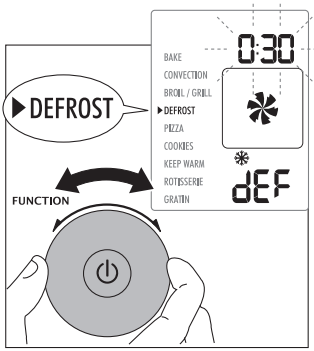


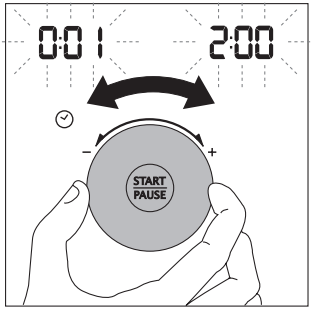
Defrost

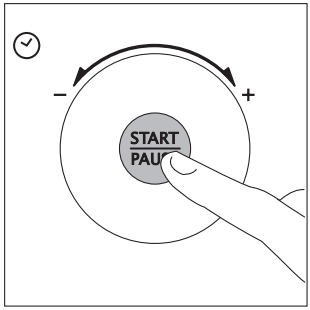


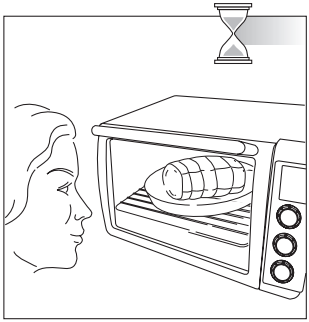


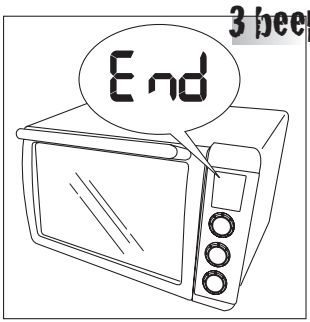

BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
1:00
180
FUNCTION

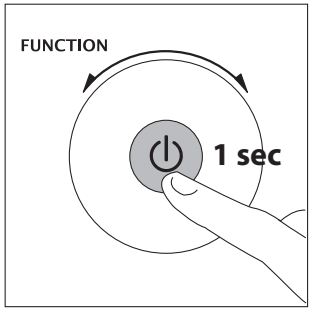

DEFROST
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
0:30
dEF
FUNCTION

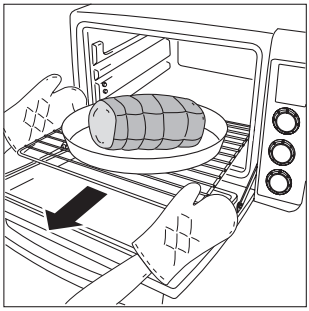

0:01
2:00
START
PAUSE


START
PAU

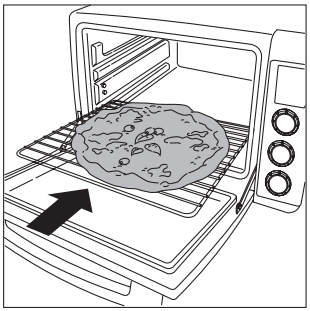


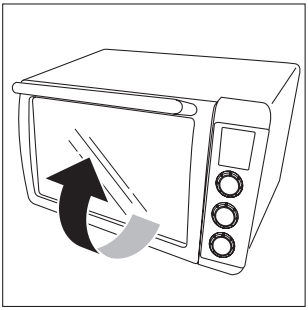

3 beep
End

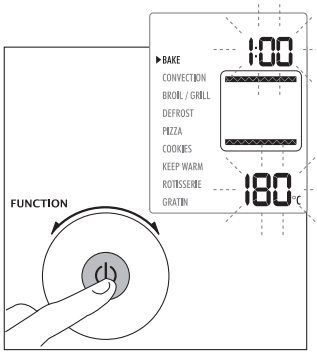

FUNCTION
1 sec

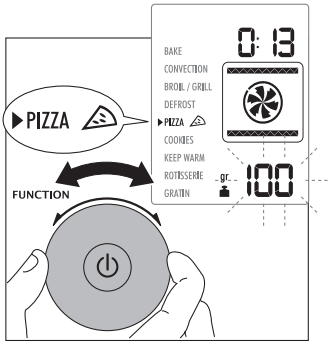


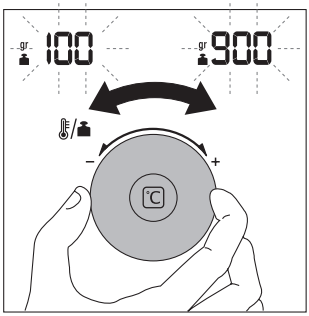
Fresh pizza

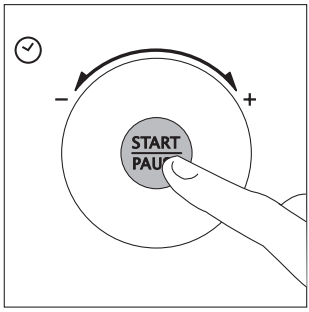


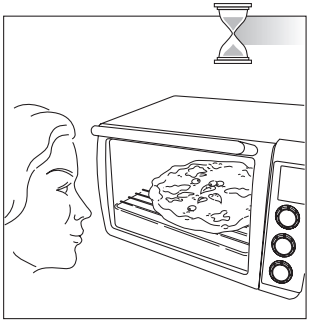


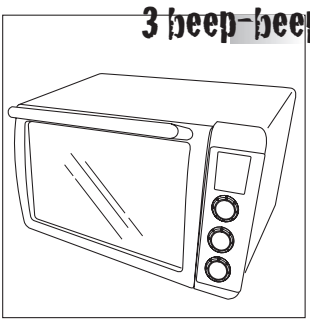

1:00
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
180
FUNCTION

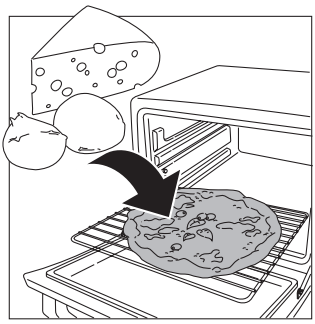

0:13
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
gr 100
PIZZA
FUNCTION

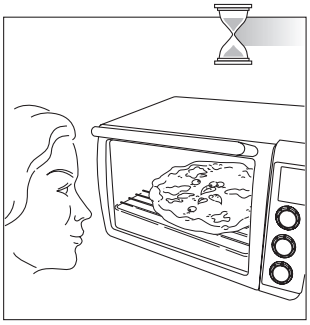

gr 100
gr 900

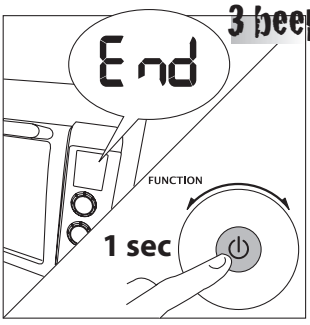

START

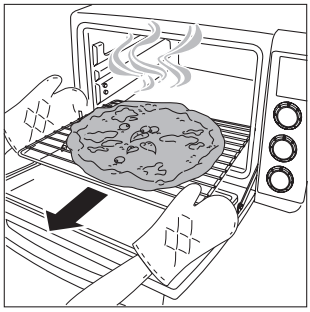



3 beep-beep

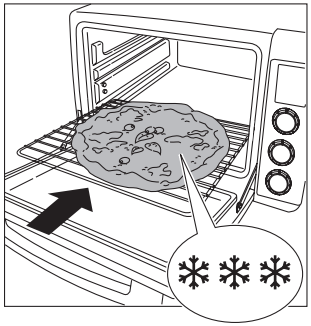


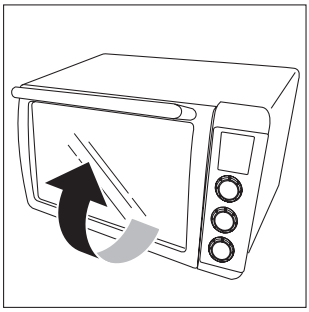


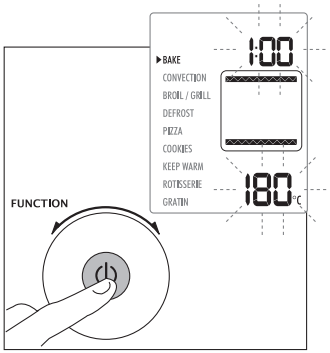

3 beep
End
FUNCTION
1 sec

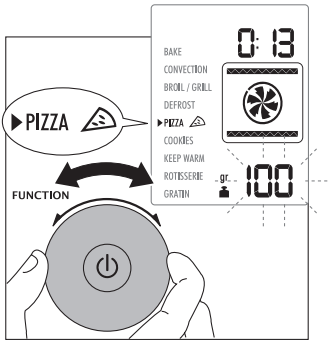


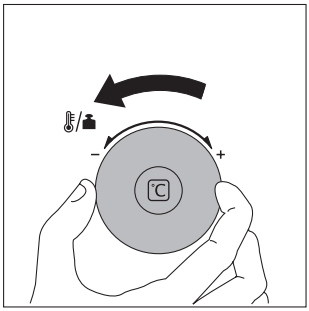
Frozen pizza

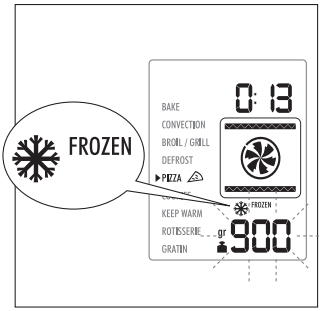


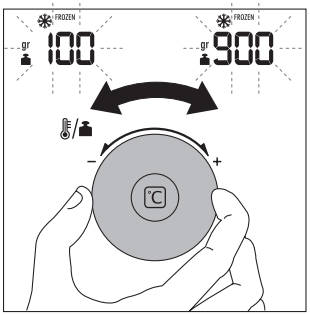


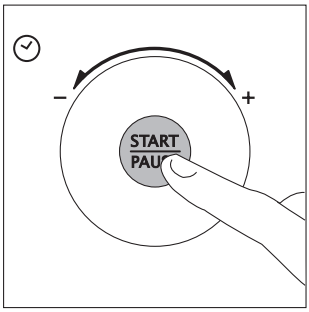


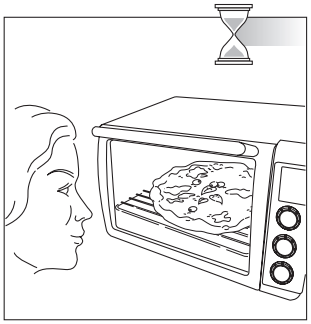


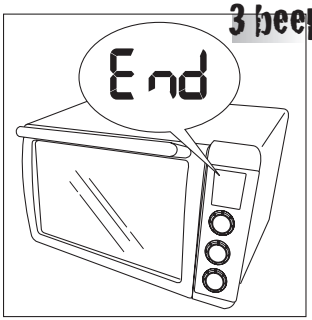


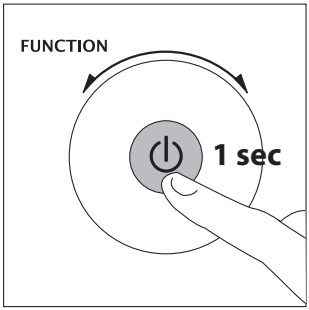


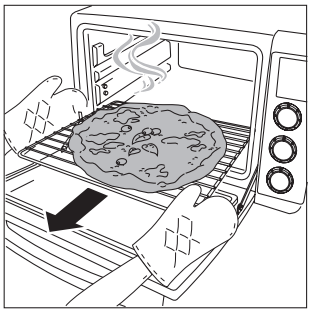




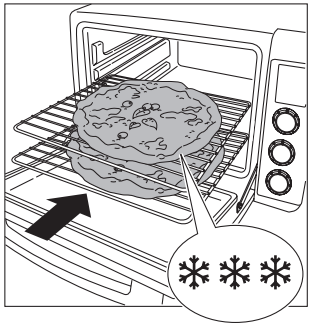


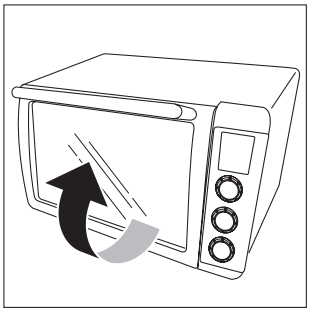


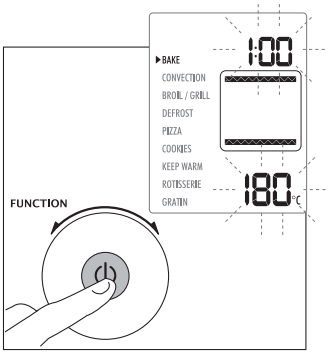


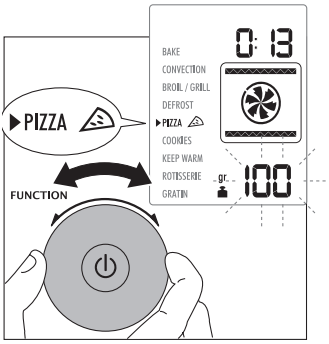


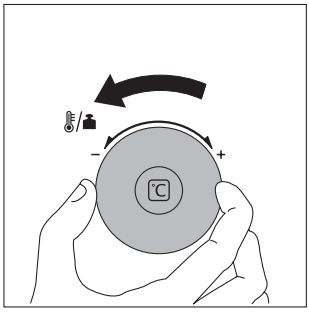
2 frozen pizzas

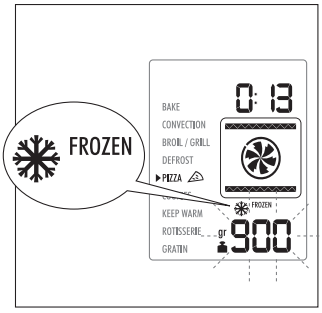


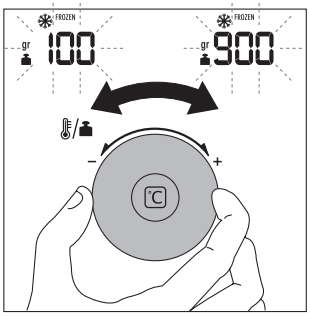


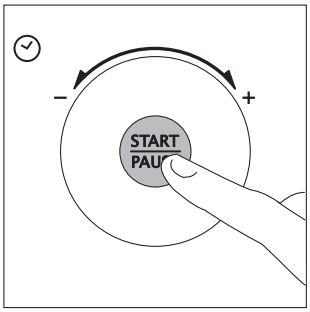


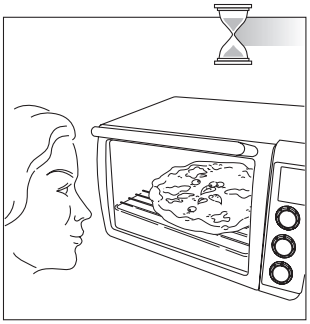


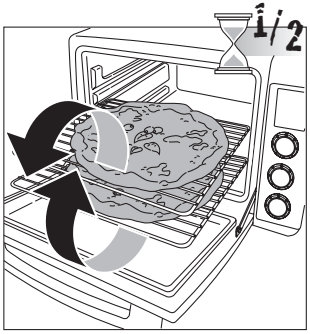


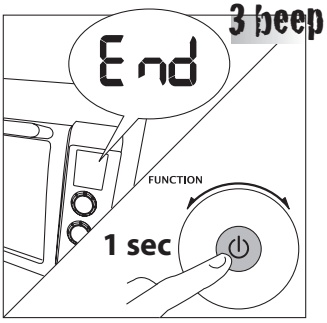


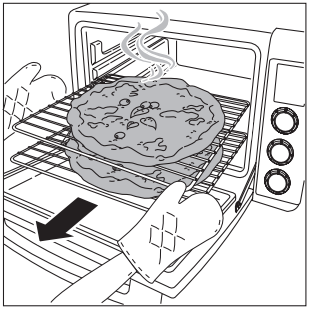




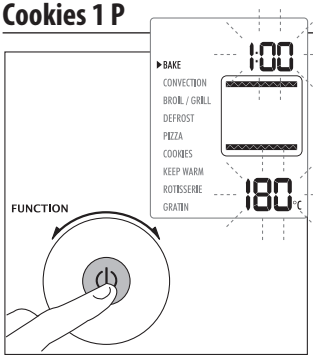


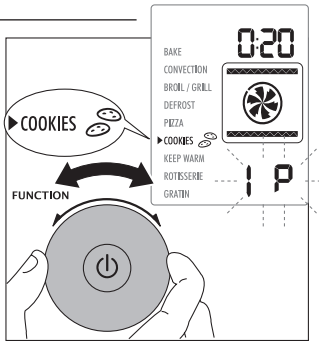


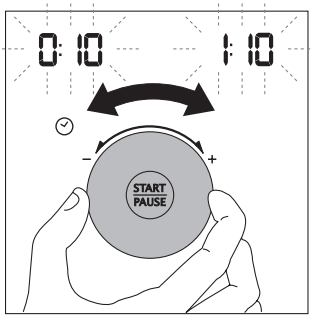


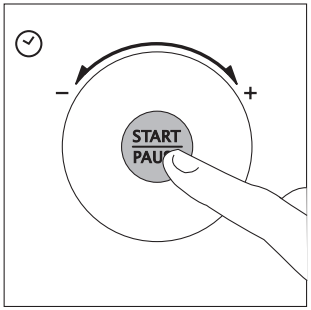


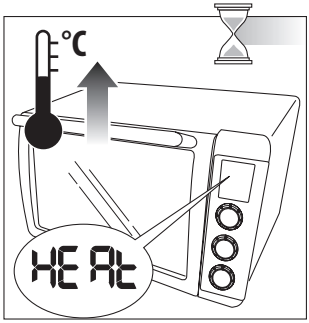
Cookies 1 P

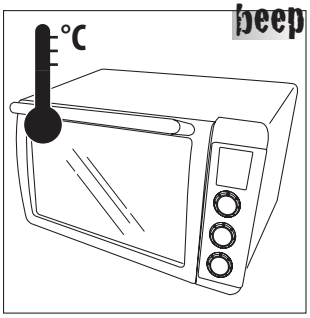

1:00
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
180°C
FUNCTION

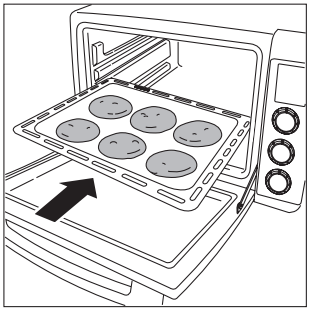

COOKIES
0:20
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
1 P
FUNCTION

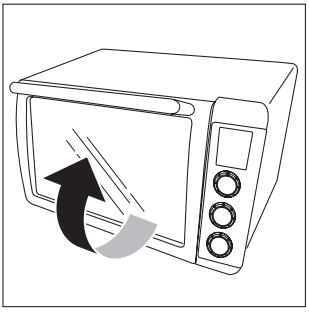

0:10
1:10
START
PAUSE

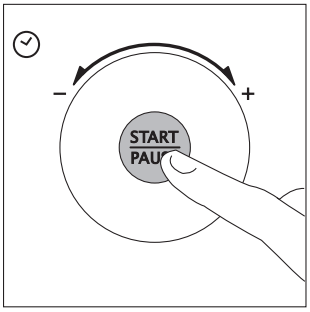

START
PAU

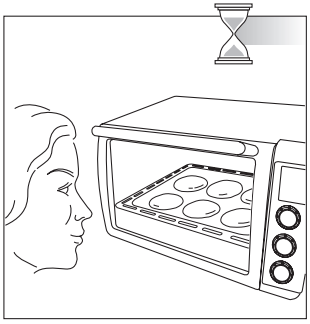

°C
HEAt

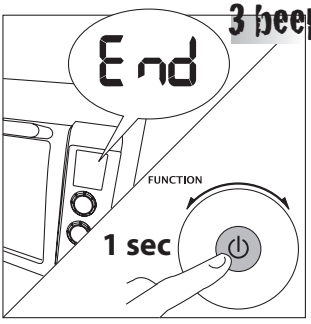

°C
beep

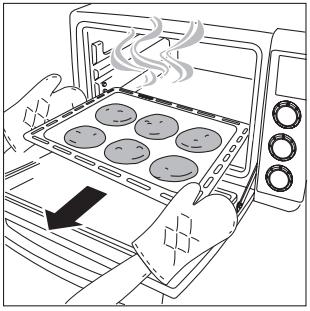




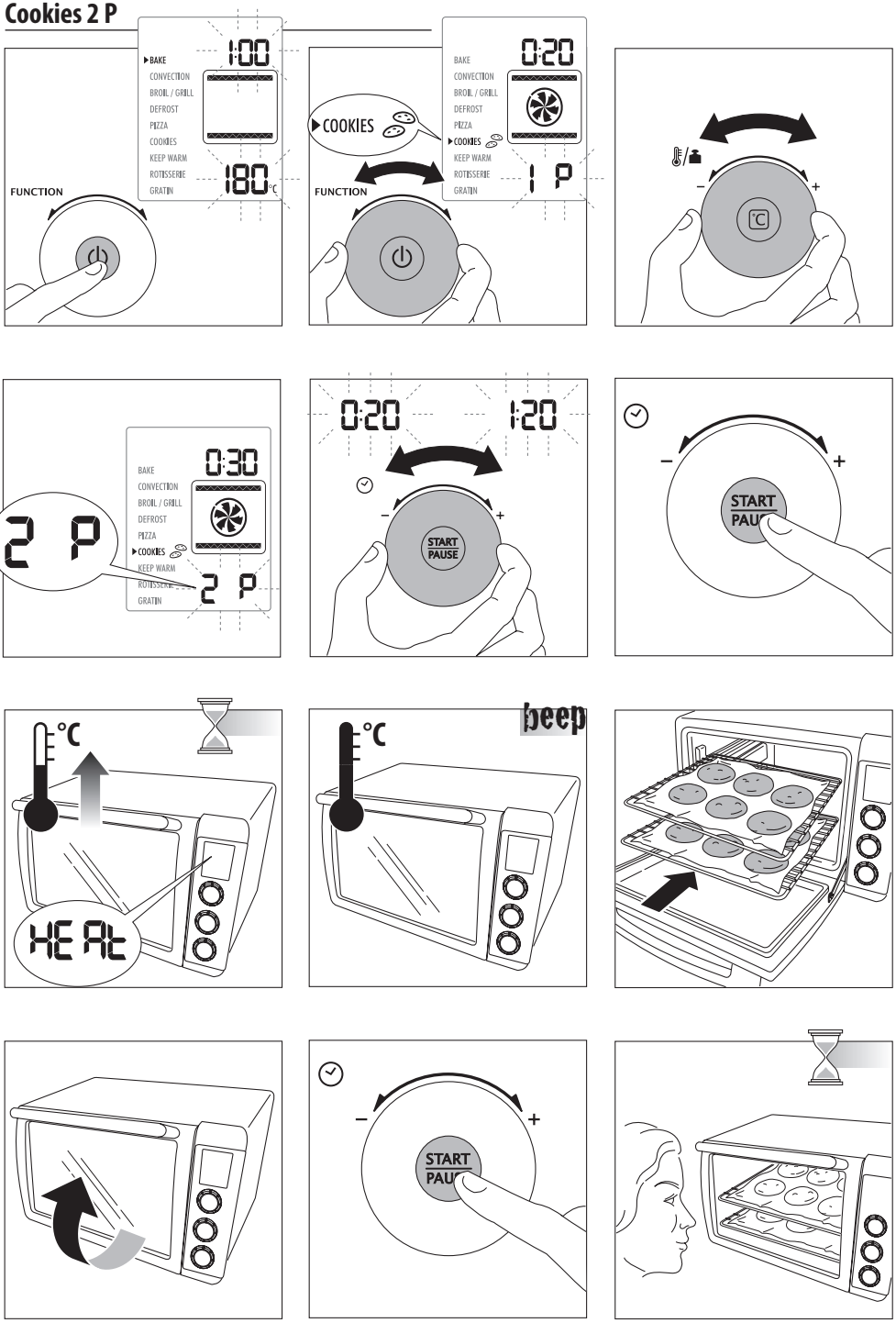

START
PAU



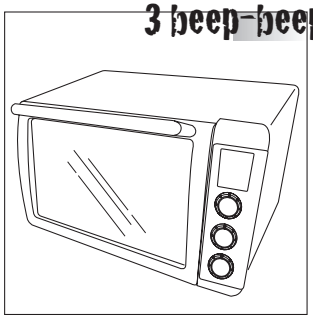

End
3 beep
FUNCTION
1 sec

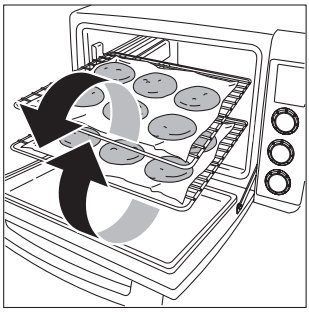


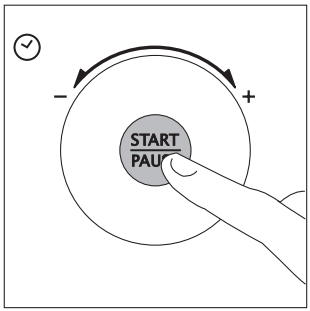
Cookies 2 P

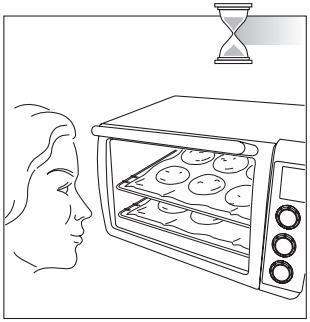

FUNCTION
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
1:00
180 °C
COOKIES
0:20
1 P
2 P
0:30
0:20
1:20
START
PAUSE
°C
HEAt
beep

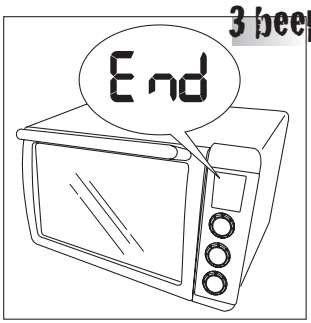
Cookies 2 P

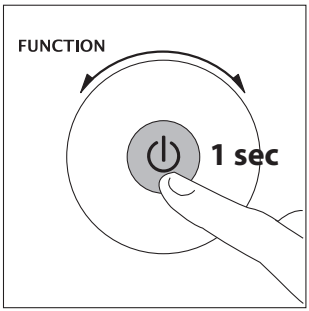


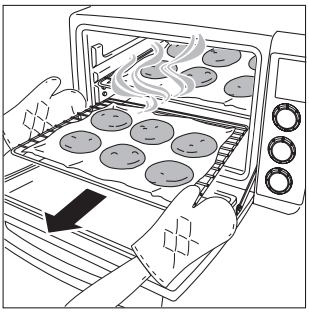




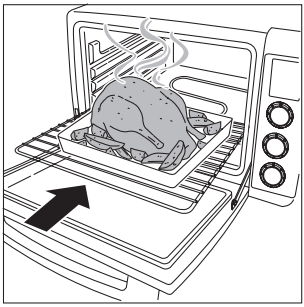


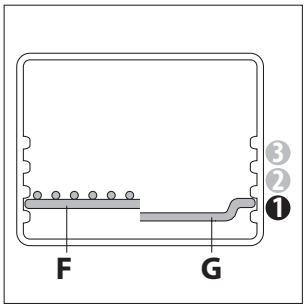


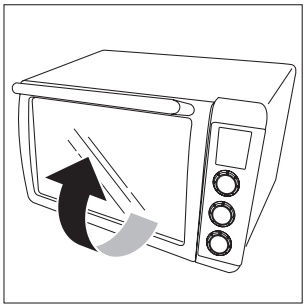


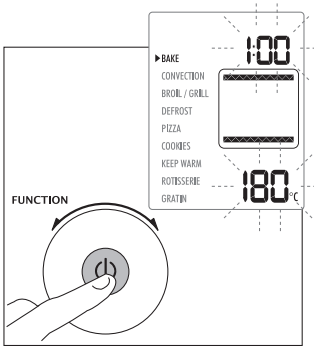


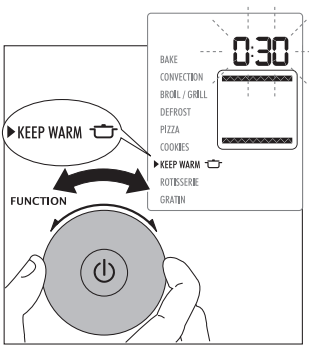
Keep warm

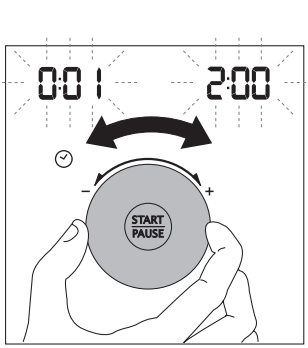


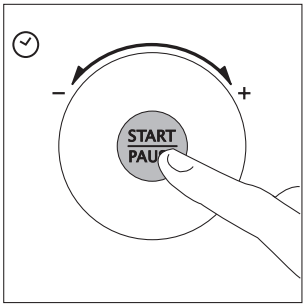


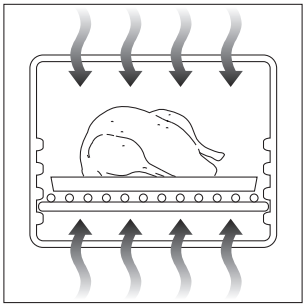




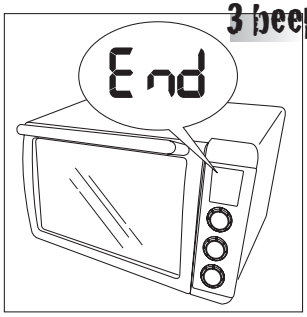


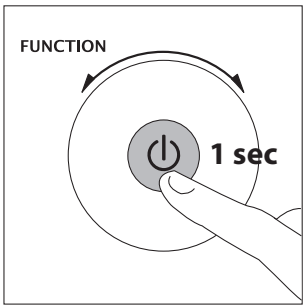


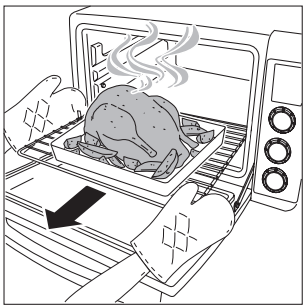




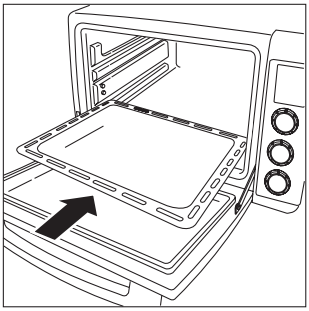
3 beep

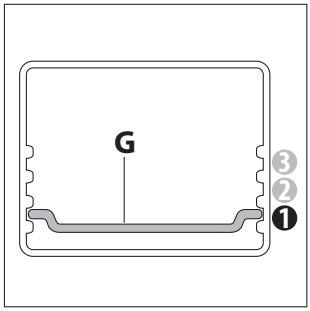


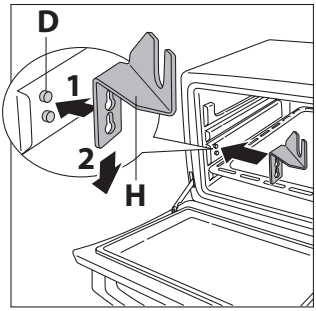


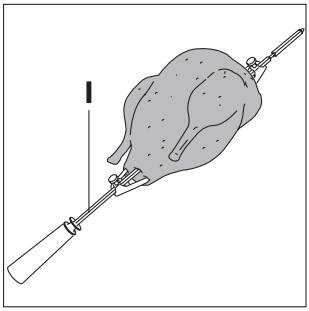


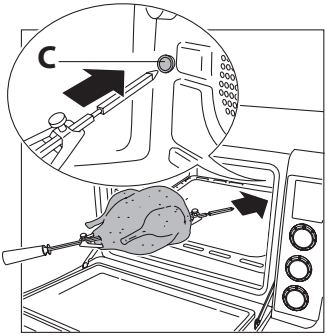
Rotisserie




G
3
2
1


D
1
2
H


I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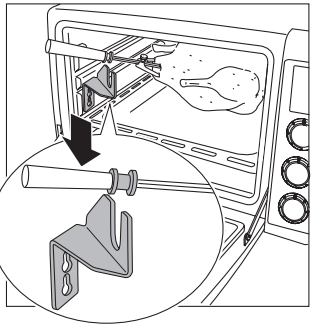
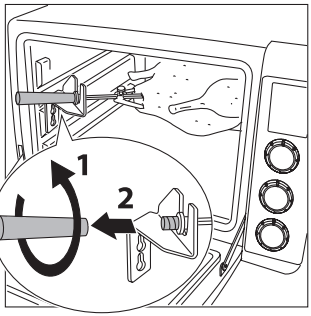
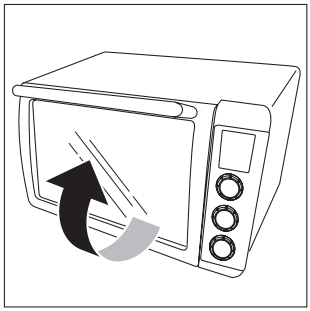
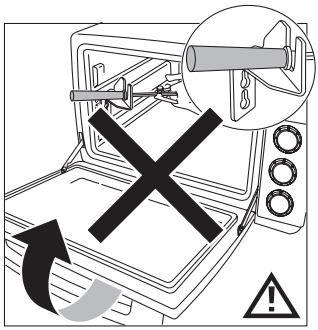
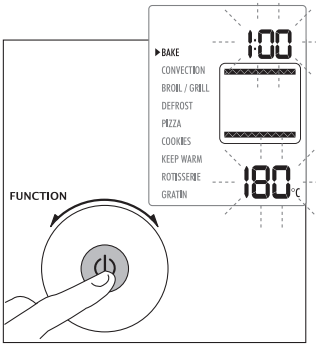
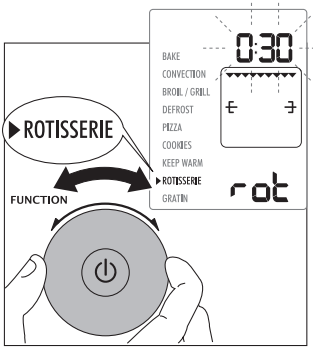


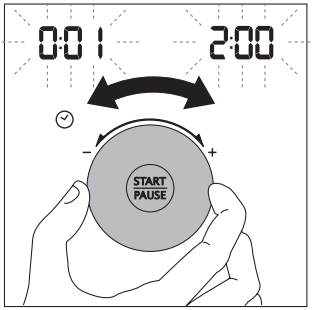

1
2



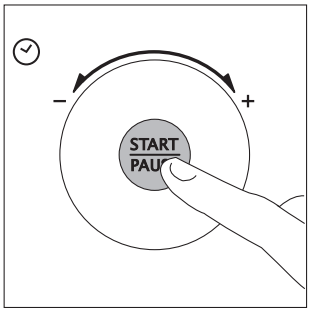


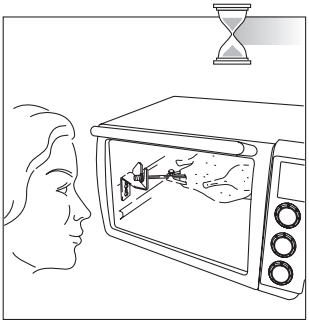

1:00
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
180 °C
FUNCTION

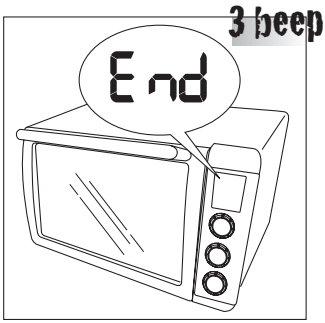

0:30
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
rot
ROTISSERIE
FUNCTION

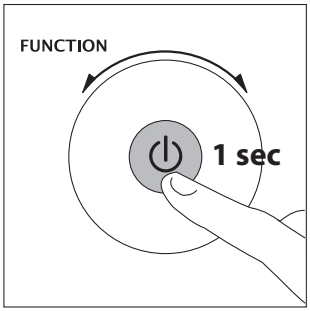

0:01
2:00
START
PAUSE

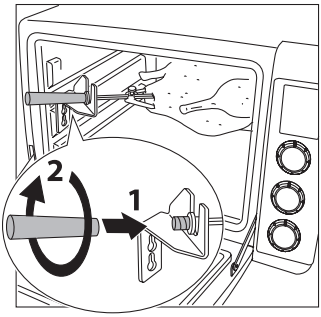
Rotisserie

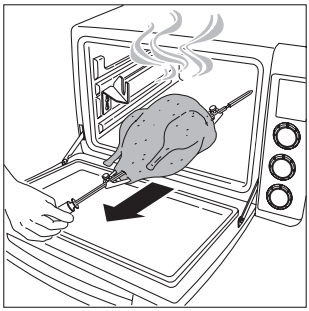




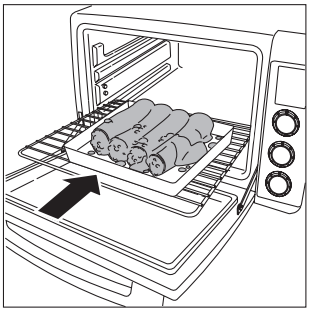


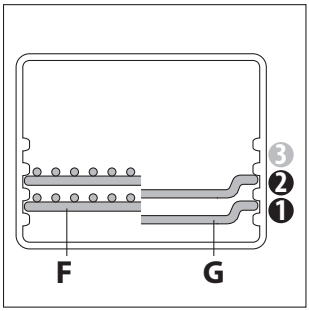


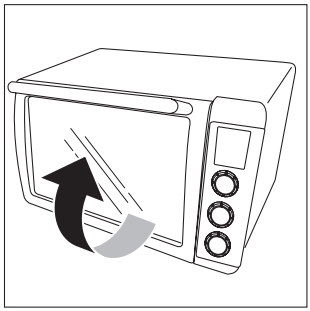


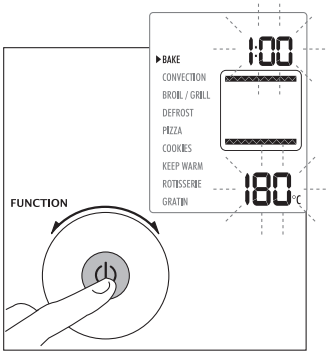


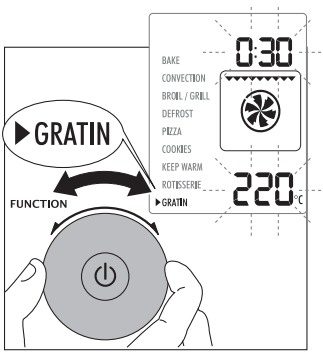
Gratin

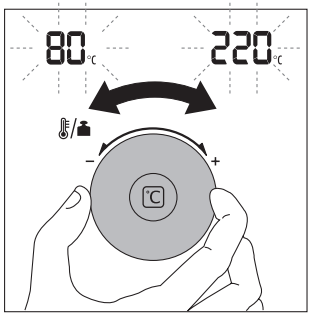


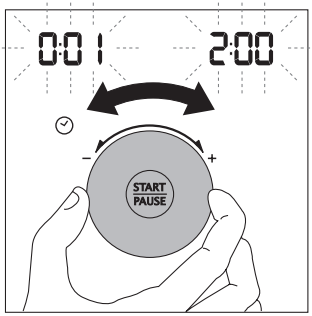

3
2
1
F
G

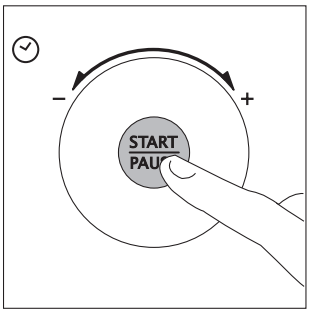


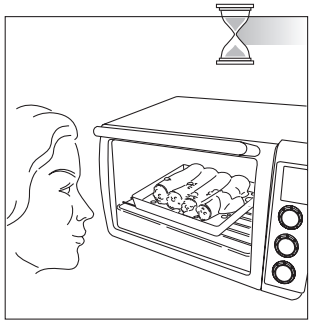

BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
1:00
180 °C
FUNCTION

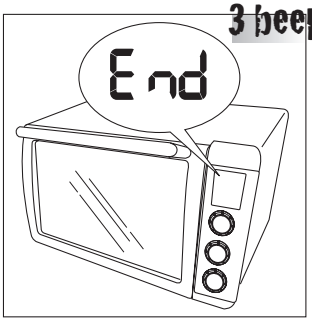

GRATIN
BAKE
CONVECTION
BROIL / GRILL
DEFROST
PIZZA
COOKIES
KEEP WARM
ROTISSERIE
GRATIN
0:30
220 °C
FUNCTION

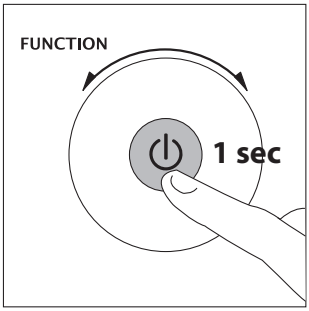

80 °C
220 °C

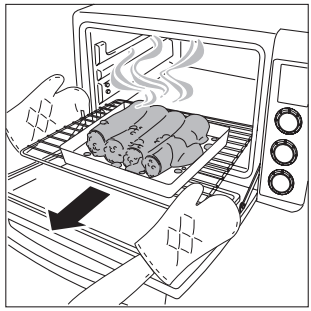

0:01
2:00
START
PAUSE

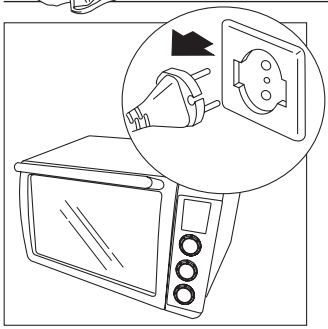

START
PAUSE

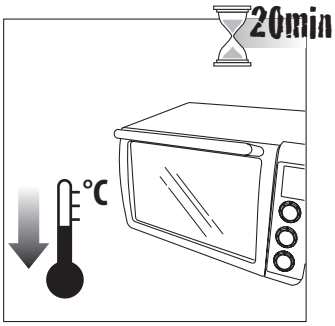


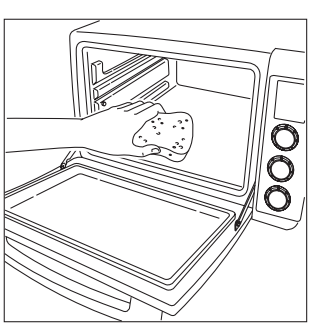

3 beep
End

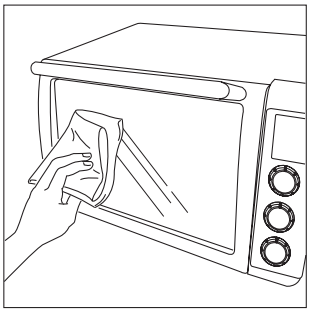

FUNCTION
1 sec

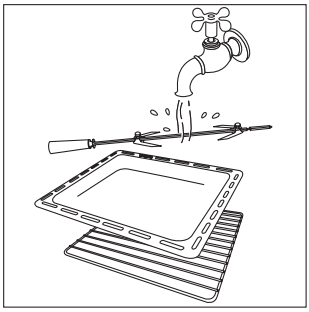


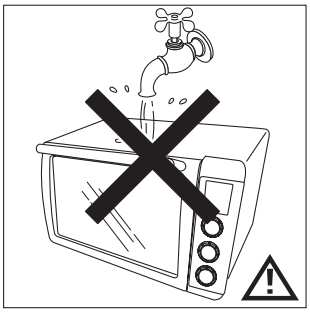


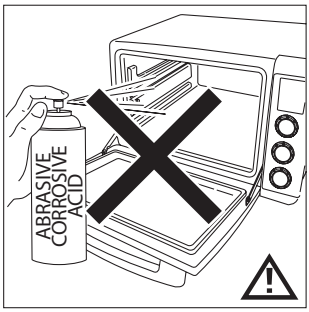

20min
°C

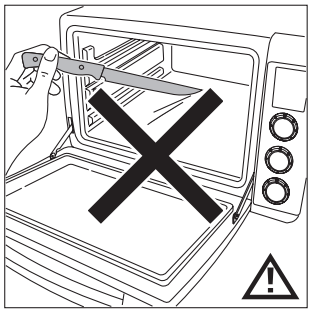


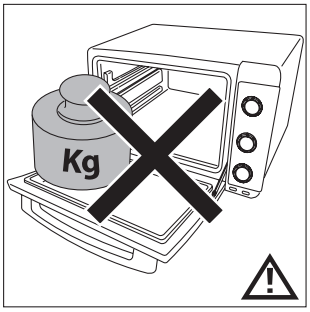


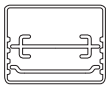
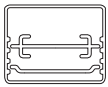
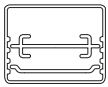
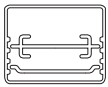
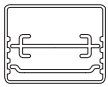
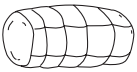
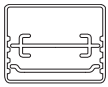
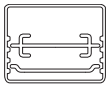
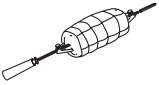
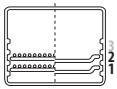


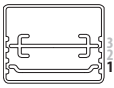
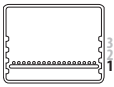
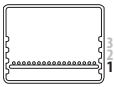
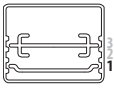
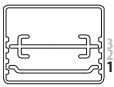
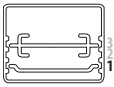
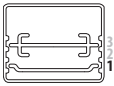
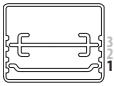
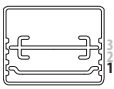
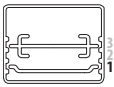



ABRASIVE
CORROSIVE
ACID




Kg

	kg	3 2 1	FUNCTION		
	700g		BAKE	180 °C	45-50 min
			CONVECTION		30-35 min
	500g		BAKE	180 °C	35-40 min
	1500g		BAKE	180 °C	35-40 min
			GRATIN	200 °C	30-35 min
	1300g		BAKE	190 °C	100-105 min
			CONVECTION		80-85 min
	700g		BAKE	190 °C	65-70 min
			CONVECTION		50-55 min
	1000g		BAKE	190 °C	90-95 min
			CONVECTION		75-80 min
	1200g		BAKE	180 °C	55-60 min
	1100g		ROTISSERIE	220 °C	90-95 min
	1250g		ROTISSERIE	220 °C	100-105 min
	750g		GRILL	220 °C	25-30 min

	kg	3 2 1	FUNCTION		
	1000g		BAKE	200 °C	25-30 min
❄❄❄	1000g		BAKE	200 °C	65-70 min
			CONVECTION		45-50 min
	1000g		BAKE	200 °C	55-60 min
			CONVECTION		45-50 min
	1000g		GRATIN	220 °C	15-20 min
❄❄❄	6		BAKE	180 °C	20-22 min
			CONVECTION		13-15 min
	850g		BAKE	180 °C	40-45 min
			CONVECTION		30-35 min
	850g		BAKE	180 °C	40-45 min
			CONVECTION		30-35 min
	900g		BAKE	180 °C	35-40 min
			CONVECTION		25-30 min
	12		CONVECTION	170 °C	20-25 min
	900g		BAKE	160 °C	85-90 min